A CHEF EXPERIENCE
Presented by Executive Chef Craig McAlister & Sous Chef Sean Capsticks
Your Exclusive Dining Experience allows you to choose from:

A three course meal presented in the Dining Area 
OR 
A selection of items from the In-Seat Menu served in your Stadium Seat

THREE COURSE DINING EXPERIENCE
Served in the Dining Room | Service to the top of the 4th Inning

STARTING LINE UP | CHOOSE ONE

TOMATO & BURATA
Heirloom Tomatoes . Arugula . Sundried Tomato Vinaigrette . Rye Croutons

KALE & QUINOA SALAD

SALMON-BACON WALDORF

MAIN EVENT | CHOOSE ONE
Hand Crafted and Cooked to Order
New Creations Each Home Stand. Vegan + Vegetarian Always Available Upon Request and Hand Crafted

SHRIMP-SAFFRON-SPAGHETTI
Roasted Fennel . Almond . Confit Tomato

PORK SCHNITZEL WITH SPRUCE BUTTER
Broccolini | Red Potato Salad | Double Smoked Bacon

8OZ FLAT IRON STEAK WITH BUERRE ROUGE
Brussel Sprouts . Fingerling . Charred Shallot
This item has a supplemental charge of $12

SWEET ENDINGS | CHOOSE ONE

CHEF’S ONTARIO INSPIRED CHEESE BOARD
Lankaaster Gouda . Celtic Blue . 5 Brothers Preserves . Crostini . Nuts

CHOCOLATE CAKE
Peanut Butter Mousse . Salted Peanuts . Cherry Gel

CHERRY CHEESECAKE
Almond Streusel . Dark Chocolate

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.